



STARTERS

Prawn Cocktail G M E Cr S	10	Beetroot & Goats Cheese M Su Nu V	12
Crispy prawns served with Marie Rose sauce & lettuce		Roasted beetroot, beetroot ketchup, goats cheese mousse, candied walnuts, rocket & balsamic glaze	
Duo of Duck M G E Ce Su Nu	11		
Confit & pulled leg, toasted sourdough croute, smooth parfait, toasted hazelnuts & orange gel			

MAINS

Roasted Beef Sirloin M E G Ce	19.95	Roasted Butternut Squash M E G Ce V	19
Served with Yorkshire pudding, roast potatoes, seasonal vegetables, braised cabbage, cauliflower cheese & gravy		Served with Yorkshire pudding, roast potatoes, seasonal vegetables, braised cabbage, cauliflower cheese & vegetarian gravy	
Roasted Lamb Rump M E G Ce	19.95	Catch of the Day	20
Served with Yorkshire pudding, roast potatoes, seasonal vegetables, braised cabbage, cauliflower cheese & gravy		Please ask a member of staff for today's dish & allergen information	

DESSERTS

Sicilian Lemon Tart G E M Su V	7.95	Eton Mess E M V	7.95
Served with raspberry sorbet, raspberries & lemon balm		Strawberries, Chantilly cream & meringue	
Chocolate Brownie E G M V	7.95	Selection of Ice Cream G E M Su V <i>per scoop</i> 1.5	
Served with vanilla ice cream		Served with a wafer, please ask a member of staff for today's flavours	

ALLERGEN & DIETARY KEY

G Gluten wheat, barley, rye, oats Cr Crustaceans prawns, crab, lobster E Eggs F Fish P Peanuts S Soya M Milk dairy Ce Celery Mu Mustard Nu Nuts almonds, hazelnuts, walnuts, etc. Se Sesame Su Sulphites L Lupin Mo Molluscs mussels, oysters, squid V Vegetarian Ve Vegan